

Bauknecht

Gebrauchsanweisung
Instructions for use
Mode d'emploi
Gebruiksaanwijzing
Istruzioni per l'uso



Brugsanvisning
Bruksanvisning
Käyttöohje
Manual de utilização
Instrucciones para el uso

ECTM 9145



Οδηγίες Χρήσης
Instrukcje użytkowania
Használati utasítás
Инструкция за употреба



Návod k použití
Návod na použitie
Instrucțiuni de utilizare
Инструкции по эксплуатации

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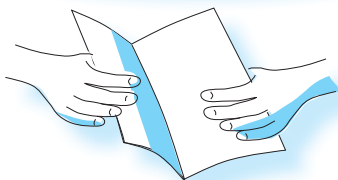




IMPORTANT INFORMATION



BEFORE MOUNTING



THIS APPLIANCE COMPLIES to current safety standard.

PLEASE KEEP the instruction for use manual and mounting instructions in a safe place for future reference.

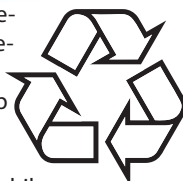
PLEASE PASS these instructions on to the new owner in case you should sell the appliance

READ THIS MANUAL CAREFULLY. This will ensure you make full use of the technical benefits this appliance has to offer and enables you to operate it in a safe and proper way. A incorrect use may lead to injury or damaged objects

UNPACK THE APPLIANCE and dispose of the packaging in an environmentally responsible manner.

ENVIRONMENTAL HINTS

THE PACKING BOX may be fully recycled as confirmed by the recycling symbol. Follow local disposal regulations. Keep potentially hazardous packaging (plastic bags, polystyrene etc.) out of the reach of children.



THIS APPLIANCE is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

THE SYMBOL on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.



DISPOSAL must be carried out in accordance with local environmental regulations for waste disposal.

FOR MORE DETAILED INFORMATION about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

BEFORE SCRAPPING, cut off the mains cord so that the appliance cannot be connected to the mains.



IMPORTANT INFORMATION



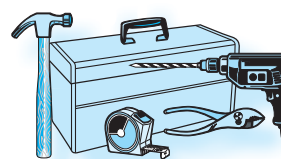
MOUNTING THE APPLIANCE



THE APPLIANCE shall only be used when it is built-in (mounted) properly.

FOLLOW THE SUPPLIED separate mounting instructions when installing the appliance.

INSTALLING (MOUNTING) of this appliance in places that are not permanent such as ships, caravans, busses and so on, may only be carried out by a professional if it is ensured that the conditions on the place permit a safe use of the appliance.



PRIOR TO CONNECTING

CHECK THAT THE VOLTAGE on the rating plate corresponds to the voltage in your home.

ENSURE the oven cavity is empty before mounting.

ENSURE THAT THE APPLIANCE IS NOT DAMAGED. Check that the oven door closes firmly against the door support and that the internal door seal is not damaged. Empty the oven and clean the interior with a soft, damp cloth.

DO NOT OPERATE THIS APPLIANCE if it has a damaged mains cord or plug, if it is not working properly, or if it has been damaged or dropped. Do not immerse the mains cord or plug in water. Keep the cord away from hot surfaces. Electrical shock, fire or other hazards may result.

AFTER CONNECTING

THE OVEN CAN BE OPERATED ONLY if the oven door is firmly closed.

THE EARTHING OF THIS APPLIANCE is compulsory. The manufacturer will accept no responsibility for injury to persons, animals or damage to objects arising from the non-observance of this requirement.

THE FIRST TIME THE OVEN IS SWITCHED ON, you will be asked to set the language and current time. Follow the instructions under the headline "Changing settings" in this instructions for use. The appliance is ready to use after these two steps have been taken.

The manufacturers are not liable for any problems caused by the user's failure to observe these instructions.



BEFORE FIRST USE



- 1** **OPEN THE DOOR**, remove the accessories and ensure the oven is empty
RINSE THE WATER CONTAINER with tap water (no detergents) and then fill it to the "MAX" mark.
SLIDE THE WATER CONTAINER into its socket until it engages the contact point and sits firmly in place.
 - 2** **RUN THE CALIBRATION FUNCTION** and follow on screen instructions.
NOTE
THE WATERPUMP responsible for filling and draining the steam boiler is now activated. It will initially sound louder during air-pumping and lower when water is filling the pump again.
THIS IS NORMAL and no concern for alarm.
 - 3** **RUN THE FORCED AIR FUNCTION** at 200°C for about an hour to eliminate the smell and fumes of the protective grease and insulating materials. The window should be kept open during this operation.
- AFTER CALIBRATION**, let the oven cool to room temperature and then wipe dry any damp areas if present.
EMPTY THE WATER CONTAINER and dry it off before further use.



IMPORTANT SAFETY INSTRUCTIONS



READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

DO NOT HEAT, OR USE FLAMMABLE MATERIALS in or near the oven. Fumes can create a fire hazard or explosion.

IF MATERIAL INSIDE / OUTSIDE THE OVEN SHOULD IGNITE OR SMOKE IS OBSERVED, keep oven door closed and turn the oven off. Disconnect the power cord or shut off power at the fuse or circuit breaker panel.

DO NOT OVER-COOK FOOD. Fire could result.

DO NOT LEAVE THE OVEN UNATTENDED, especially when using paper, plastic or other combustible materials in the cooking process. Paper can char or burn and some plastics can melt if used when heating foods.

DO NOT USE corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat or cook food. It is not designed for industrial or laboratory use.

THE DOOR SEALS AND THE DOOR SEAL AREAS must be regularly inspected for damage. If these areas are damaged the appliance should not be operated until it has been repaired by a trained service technician

ONLY ALLOW CHILDREN to use the appliance under adult supervision and after adequate instructions have been given, so that the child is able to use the appliance in a safe way and understands the hazards of improper use.

THIS APPLIANCE IS NOT INTENDED FOR use by persons (including children) with reduced physical, sensory or mental capabilities, unless used under the supervision of a person responsible for their safety.

WARNING!

ACCESSIBLE PARTS MAY BECOME HOT during use, young children should be kept away

NEVER PUT OR DRAG utensils across the bottom of the oven as this could scratch the surface. Always put utensils on the wire shelf or trays.

DO NOT HANG OR PLACE heavy items on the door as this can damage the oven opening and hinges. The door handle should not be used for hanging things on.

DO NOT USE this appliance as a room heater or humidifier.



IMPORTANT PRECAUTIONS



GENERAL

THIS APPLIANCE IS DESIGNED FOR DOMESTIC USE ONLY!

DO NOT USE THE CAVITY for any storage purposes.

OPEN THE OVEN DOOR CAREFULLY!

HOT AIR AND/OR STEAM MAY ESCAPE QUICKLY.

USE HOT PADS OR OVEN MITTS to prevent burns, when touching containers, oven parts, and pan after cooking.

LET THE OVEN COOL OFF before cleaning. The water in the bottom recess is hot after cooking.

KEEP THE DOOR SEAL SURFACES CLEAN. The oven door must shut properly.

WIPE OFF ANY RESIDUAL CONDENSATION that may be present in the cooled oven after cooking. Don't forget the cavity ceiling which is easily overlooked. Some foods require a completely dry oven for best result.

CAREFUL

FOOD & ALCOHOL. Be extra careful when cooking or reheating food that contains alcohol. If you are adding alcohol (e.g. rum, cognac, wine etc.) While roasting meats or baking cakes, remember that alcohol evaporates easily at high temperatures. You should therefore bear in mind that the vapors released can ignite when they come in contact with the electrical heating element. If possible you should refrain from using alcohol in this oven.

FRUIT JUICE DRIPPINGS may leave permanent stains. Let the oven cool and clean before next use.

ENSURE ONLY WATER is used in the water container. No other liquids are allowed.

NEVER PULL OUT fully loaded shelves. Use extreme caution.

AFTER HEATING BABY FOOD or liquids in a baby bottle or in a baby food jar, always stir and check the temperature before serving. This will ensure that the heat is evenly distributed and the risk of scalding or burns can be avoided.





ACCESSORIES



GENERAL

THERE ARE a number of accessories available on the market. Before you buy, ensure they are suitable for cooking with steam and hot air in combination.

PLACE CONTAINERS on the Wire Shelf. It can hold greater weights than the baking tray or steam tray can.

ENSURE THAT THERE IS a space of at least 30 mm between the upper rim of the container and the cavity ceiling to allow sufficient steam entrance to the container.

CHOOSING COOKING CONTAINER

USE PERFORATED COOKING containers whenever possible, e.g. for cooking vegetables. The steam has free access to the food from all sides and the food is cooked evenly.

STEAM EASILY REACHES into the space between big pieces of food such as large potatoes. This ensures even and effective cooking. It enables a large quantity to finish in the same amount of time as a smaller quantity. Placing (spacing) food to allow the steam even and easy access to individual pieces of food enables it to be cooked in the same amount of time as smaller quantities.

MORE COMPACT DISHES such as casseroles or bakes, or food such as peas or asparagus spears, which have very small / no space between them will take longer to cook because the steam has less space to work in.

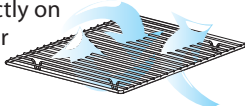
SPONGE

THE SUPPLIED SPONGE is used for wiping off residual condensation that may be present in the cooled oven after cooking. It is important that you allow the oven to cool off to avoid scalding.



WIRE SHELF

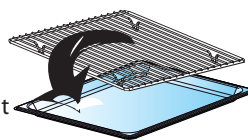
THE WIRE SHELF allows hot air circulation around the food. Put food directly on it or use it as support for pots, cake tins and other cooking receptacles.



When you put food directly on the Wire shelf, place the Baking & Drip tray under it.

BAKING & DRIP TRAY

USE THE BAKING & DRIP TRAY beneath the Wire Shelf and Steam tray. It may also be used as a cooking utensil or as a baking tray.



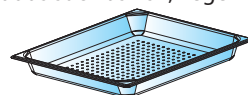
The Baking & Drip tray is used to collect the dripping juices and food particles that otherwise would stain and soil the interior of the oven.

Avoid placing vessels directly on the oven bottom.

STEAM TRAY

USE THE STEAM TRAY for foods such as fish, vegetables and potatoes.

USE THE OVEN WITHOUT THE STEAM TRAY for foods such as rice, and grains.



WATER CONTAINER

THE WATER CONTAINER IS LOCATED behind the door and is accessible as soon as the door is opened.

ALL COOKING FUNCTIONS except Forced Air require the water container to be full.

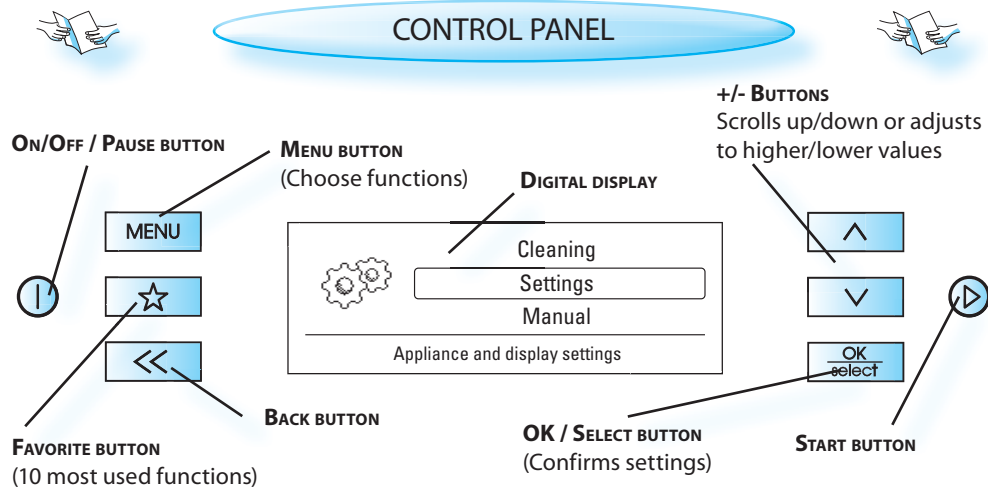
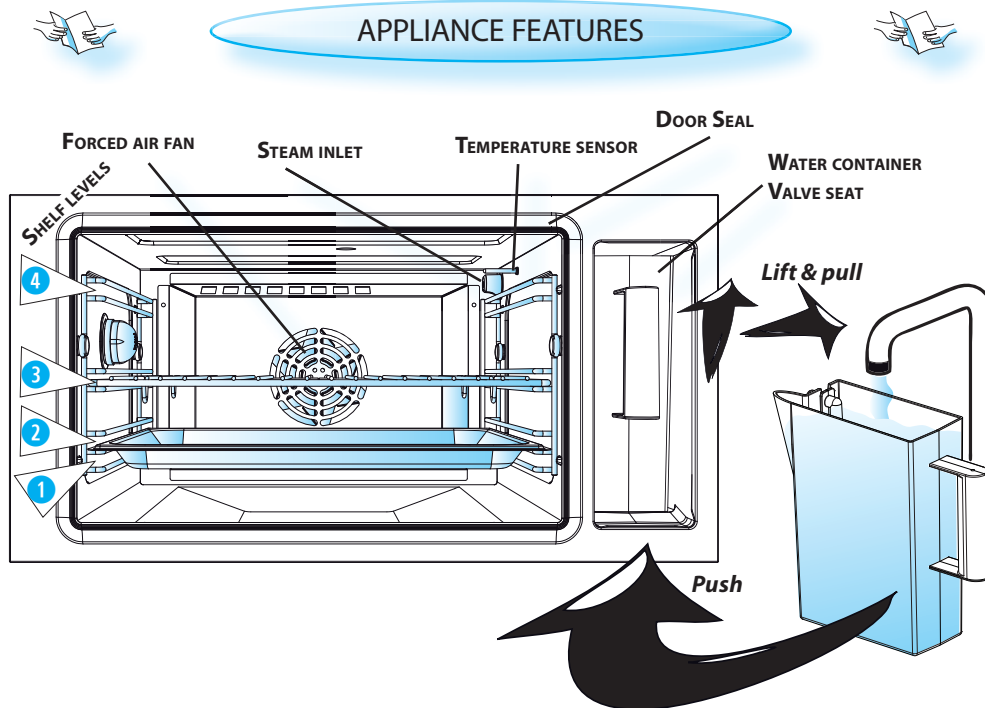
FILL WATER CONTAINER to the "MAX" mark with tap water.

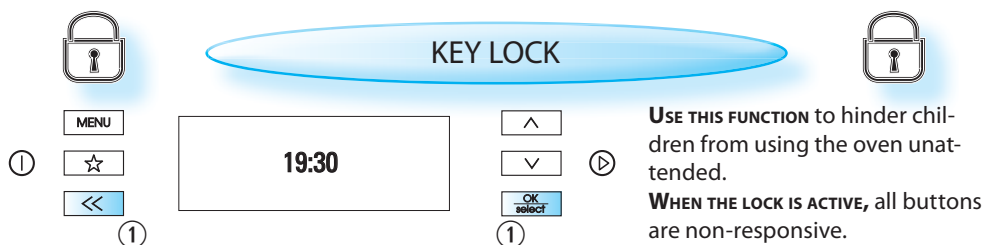
USE ONLY fresh tap water or still bottled water. Never use distilled or filtered water nor any other liquids in the water container.

IT IS IMPORTANT TO EMPTY THE WATER CONTAINER AFTER EACH USE. This is for hygienic reasons. It also prevents condensate from building up inside the appliance.

CAREFULLY (slowly not to spill) pull the water container out of its compartment. Keep it horizontal to allow remaining water to drain out of the valve seat.





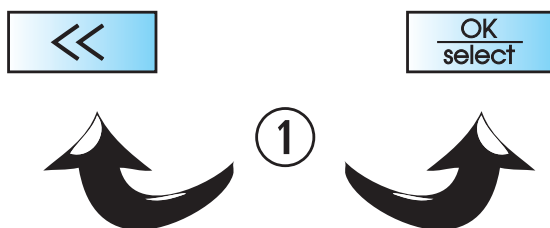


- 1 PRESS THE **BACK** AND **OK / SELECT** BUTTONS SIMULTANEOUSLY AND KEEP PRESSED UNTIL TWO BEEPS ARE HEARD (3 SECONDS).

PLEASE NOTE: These buttons only work in conjunction when the oven is turned OFF.

A CONFIRMATION MESSAGE is displayed for 3 seconds before returning to the previous view.

THE KEY LOCK IS DEACTIVATED the same way it was activated.





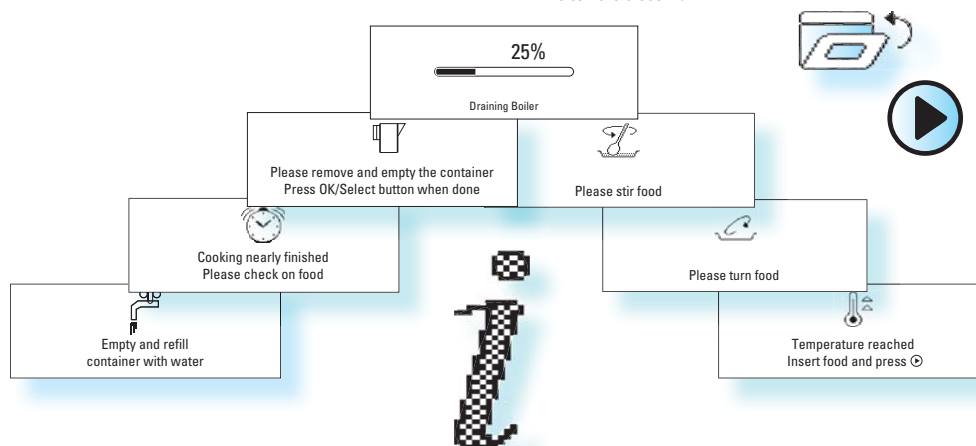
MESSAGES

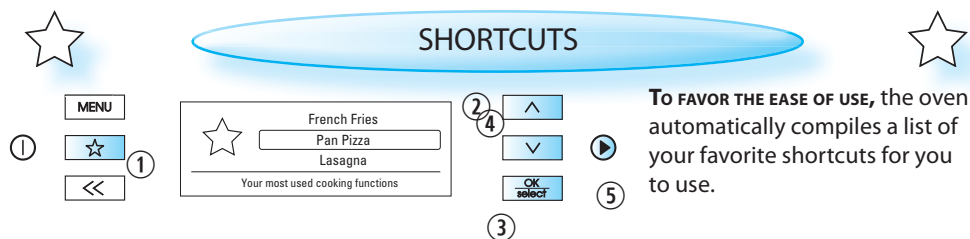


WHEN USING SOME OF THE FUNCTIONS the oven may stop and prompt you to perform an action or simply advice on which accessory to use.

WHEN A MESSAGE APPEARS:

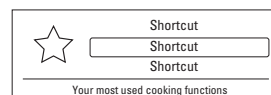
- 🔌 Open the door (if needed).
- 🔌 Perform the action (if needed).
- 🔌 Close the door and restart by pressing the Start button.





TO FAVOR THE EASE OF USE, the oven automatically compiles a list of your favorite shortcuts for you to use.

- 1 **PRESS THE SHORTCUT BUTTON.**
- 2 **USE THE UP / DOWN BUTTONS** to choose your favorite shortcut. The most frequently used function is pre-selected.
- 3 **PRESS THE OK / SELECT BUTTON** to confirm your selection.
- 4 **USE THE UP / DOWN / OK / SELECT BUTTONS** to make the needed adjustments.
- 5 **PRESS THE START BUTTON.**



WHEN YOU BEGIN using your oven, the list consists of 10 empty positions marked "shortcut". As you use the oven over time, it will automatically fill in the list with shortcuts to your most frequently used functions.

WHEN YOU ENTER THE SHORTCUT MENU, the function you have been using mostly, will be pre-selected and positioned as shortcut #1.

NOTE: the order of functions presented in the shortcut menu will automatically change according to your cooking habits.

ON / OFF / PAUSE

THE APPLIANCE IS TURNED ON/OFF OR PAUSED using the On/Off button.



WHEN THE APPLIANCE IS TURNED ON, all buttons function normally and the 24 hour clock is not displayed.

WHEN THE APPLIANCE IS TURNED OFF, all but one button are non-responsive. Only the OK button (see Kitchen Timer) will work. The 24 hour clock is displayed.

NOTE: The oven behavior may differ from the above described, depending on the ECO function being turned ON or OFF (see ECO for more information).

THE DESCRIPTIONS IN THIS IFU assume that the oven is turned ON .



KITCHEN TIMER



USE THIS FUNCTION when you need a kitchen timer to measure exact time for various purposes such as standing times for roasts and cooking on cook top.

THIS FUNCTION IS ONLY AVAILABLE when the oven is switched off or in standby mode.

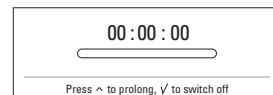
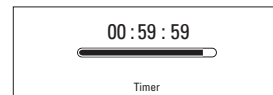
- 1 **PRESS THE OK / SELECT BUTTON.**
- 2 **USE THE UP / DOWN BUTTONS** to set the desired length of the timer.
- 3 **PRESS THE OK / SELECT BUTTON** to start the timer countdown.



AN ACOUSTIC SIGNAL will be heard when the timer has finished to count down.



PRESSING THE STOP button before the timer has finished will switch the timer off.





CHANGING SETTINGS



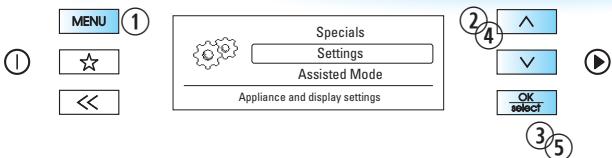
① **PRESS THE MENU BUTTON.**

② **USE THE UP / DOWN BUTTONS** until Settings is shown.

③ **PRESS THE OK / SELECT BUTTON**

④ **USE THE UP / DOWN BUTTONS** to choose one of the settings to adjust.

⑤ **PRESS THE BACK BUTTON** TO EXIT the settings function when you are done.



WHEN THE APPLIANCE IS FIRST PLUGGED IN it will ask you to set the Language and 24 hour Clock.

AFTER A POWER FAILURE the Clock will flash and needs to be reset.

YOUR OVEN HAS a number of functions which can be adjusted to your personal taste.





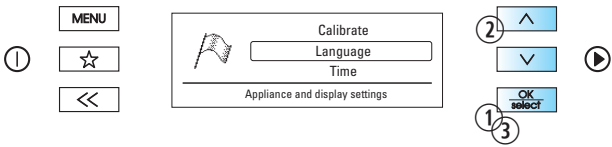
LANGUAGE



① **PRESS THE OK / SELECT BUTTON.**

② **USE THE UP / DOWN BUTTONS** to choose one of the available languages.

③ **PRESS THE OK / SELECT BUTTON** again to confirm the change.





Türkçe

English

Français

Please select language



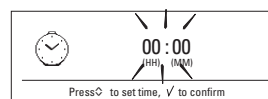
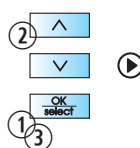
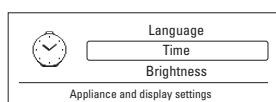
Language
has been set



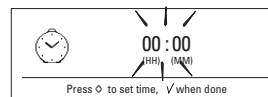
CHANGING SETTINGS



CLOCK SETTING



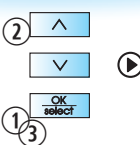
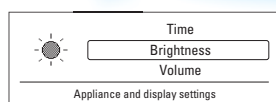
- ① **PRESS THE OK / SELECT BUTTON.** (The digits flicker).
- ② **USE THE UP / DOWN BUTTONS** to set the 24 hour clock.
- ③ **PRESS THE OK / SELECT BUTTON** again to confirm the change.



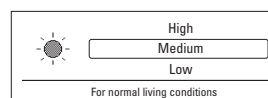
THE CLOCK IS SET AND IN OPERATION.



BRIGHTNESS



- ① **PRESS THE OK / SELECT BUTTON.**
- ② **USE THE UP / DOWN BUTTONS** to set the level of brightness suitable to your preference.
- ③ **PRESS THE OK / SELECT BUTTON** again to confirm your selection.





CHANGING SETTINGS



VOLUME

①

MENU

☆

<<

Brightness

Volume

Eco Mode

Appliance and display settings

②

^

v

OK select

▶

① **PRESS THE OK / SELECT BUTTON.**

② **USE THE UP / DOWN BUTTONS** to set the volume on high, medium, low or mute.

③ **PRESS THE OK / SELECT BUTTON** again to confirm the change.

Brightness

Volume

Eco Mode

Appliance and display settings

High

Medium

Low

For normal living conditions

Volume

has been set

ECO

①

MENU

☆

<<

Volume

Eco Mode

Calibrate

Appliance and display settings

②

^

v

OK select

▶

① **PRESS THE OK / SELECT BUTTON.**

② **USE THE UP / DOWN BUTTONS** to turn the ECO setting ON or OFF.

③ **PRESS THE OK / SELECT BUTTON** again to confirm the change.

Volume

Eco Mode

Calibrate

Appliance and display settings

Off

On

Minimal power consumption

Eco Mode

is active

WHEN ECO is ON, the display will automatically turn off after a while to save energy. It will automatically light up again when a button is pressed or the door is opened.

WHEN OFF is SET, the display will not turn off and the 24 h clock will always be visible.



CHANGING SETTINGS





CALIBRATE



①

MENU

☆

<<



Eco Mode
Calibrate
Language

Calibration of water boiling point

^

v

OK
select

②

③

BEFORE USING THIS FUNCTION, ensure the water container is filled with fresh tap water.

① **PRESS THE OK / SELECT BUTTON.** It is important that you do not open the door until the entire process is complete.

② **PRESS THE OK / SELECT BUTTON.**

③ **PRESS THE START BUTTON.**

i

Do not open oven door during calibration



00:10
COOK TIME

Calibrate

14:22
END TIME

CALIBRATION

THE BOILING TEMPERATURE OF WATER is air pressure dependent. It boils easier at high altitudes than at sea level.

DURING THE CALIBRATION the appliance is automatically configured to the current pressure ratios at the present location. This may cause more steam than usual - It is normal.

AFTER CALIBRATION

LET THE OVEN COOL OFF and wipe dry the damp parts.

RECALIBRATION

USUALLY the calibration is carried out once and should be enough if the oven is permanently installed in a house.

HOWEVER, if you have installed your appliance in a mobile home or similar, moved to another town or in any other way altered the altitude where it is installed, it must be recalibrated before use.



CHANGING SETTINGS



DURING COOKING

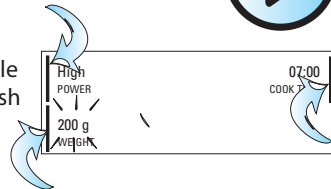


ONCE THE COOKING PROCESS HAS BEEN STARTED:

The time can easily be increased in 1 minute steps by pressing the Start button. *Each press* increases the time.



BY PRESSING THE UP OR DOWN BUTTONS, you may toggle between the parameters to select which you wish to alter.

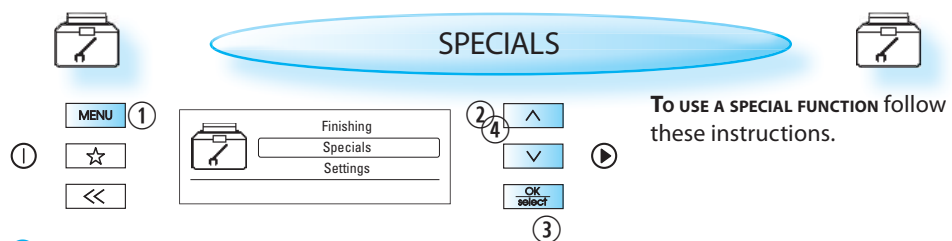


PRESSING THE OK / SELECT BUTTON selects and enables it to be changed (it flashes). Use the up / down buttons to alter your setting.

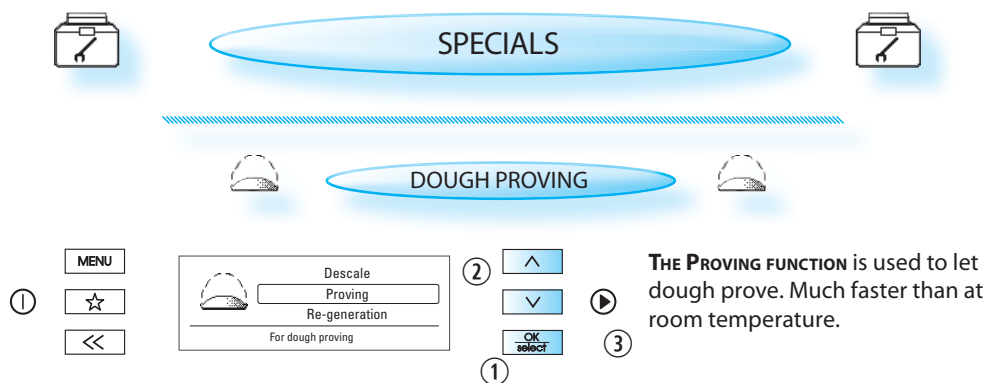
PRESS THE OK / SELECT BUTTON AGAIN to confirm your selection. The oven continues automatically with the new setting.



BY PRESSING THE BACK BUTTON you may return directly to the last parameter you changed.



SPECIAL FUNCTIONS	
FUNCTION	SUGGESTED USE:
DOUGH PROVING	USE TO PROVE the dough inside the oven at a constant temperature of 40°C
DESCALE	USE TO DESCALE the boiler.
DRAIN	MANUAL DRAINING of the boiler
DISINFECTION	FOR DISINFECTION of baby bottles or jars
YOGHURT	FOR MAKING OF YOGHURT
PRESERVATION	FOR PRESERVATION of food such as fruit and vegetables



- ① **PRESS THE OK / SELECT BUTTON.**
- ② **USE THE UP / DOWN BUTTONS to set the time.**
- ③ **PRESS THE START BUTTON**

40°C		00:20
TEMPERATURE	Proving	COOK TIME
		13:35
		END TIME

1:ST PROVING

PLACE BOWL with dough on Wire shelf on shelf level 1 or 2. Cover with baking cloth.

SHORTEN THE PROVING TIME by a $\frac{1}{3}$ compared to a traditional recipe.

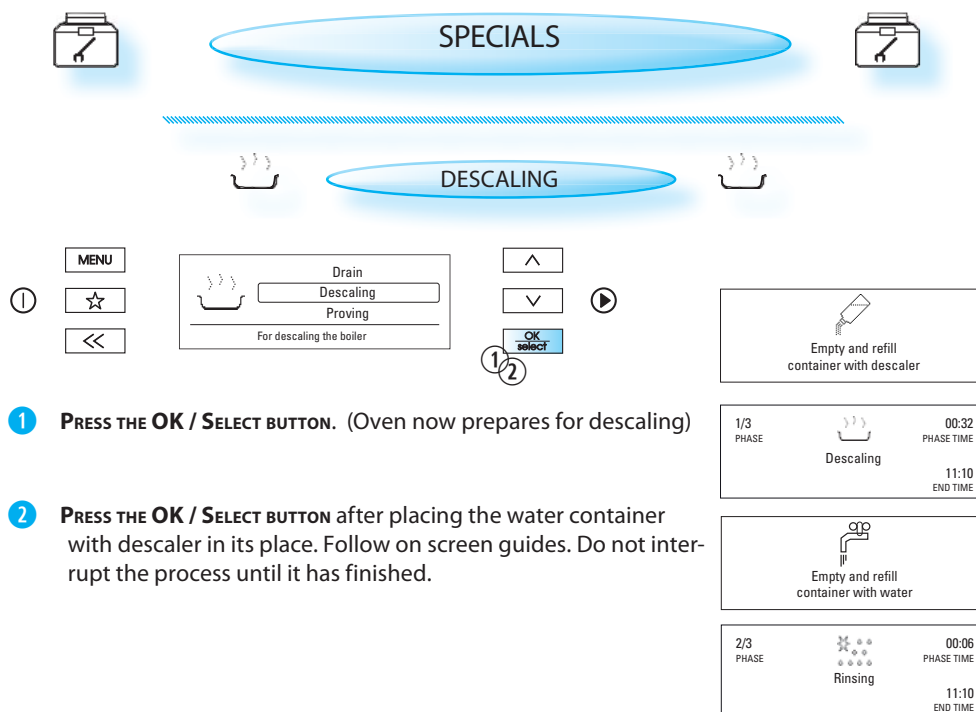
2:ND PROVING

AFTER ROLLING out the dough, also this proving can be done in the oven. Cover the items with a baking cloth and insert the baking tray on level 2 or 3.

SHORTEN THE PROVING TIME by a $\frac{1}{2}$ compared to a traditional recipe.

SHORTENING THE PROVING TIMES is recommended because the ambient temperature is more optimal inside than outside the oven I.E. room temperature.

Therefore it is necessary to stop the proving prematurely. Else it will continue and prove too much during the following preheating when using the Assisted Mode baking programs (Bread / Cakes).



THE APPLIANCE HAS A SYSTEM that indicates when oven descaling is necessary. Carry out descaling when the message “Descal needed” appears on the display. Before carrying out descaling, make sure you have enough descaling liquid available. We recommend that you use “Wpro active’clean” descaler suitable for coffee / espresso machines and kettles.

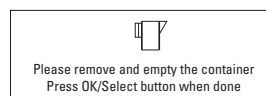
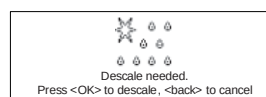
DESCALING LASTS about ½ hour, during which no cooking function can be activated. A message (“Please remove...”) indicates the end of the operation.

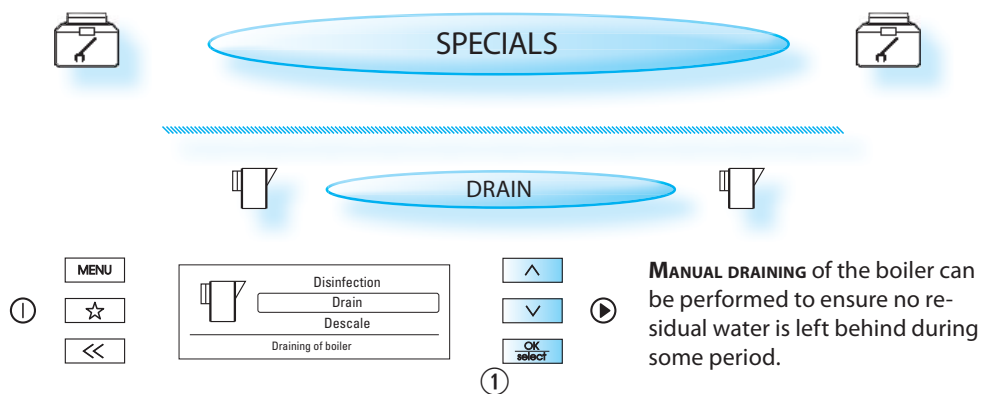
AFTER EMPTYING the water container, no residue should be present in the system, the appliance is properly descaled and safe to use.

NOTE: ONCE STARTED, the descaling procedure must always be completed.

DESCALER AMOUNT

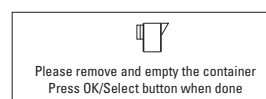
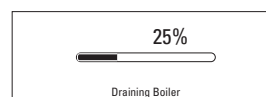
Mix 1 liter of water with all of the content in one full bottle (250 ml) “Wpro active’clean” descaler. If “Wpro active’clean” descaler is unavailable, use only white vinegar.

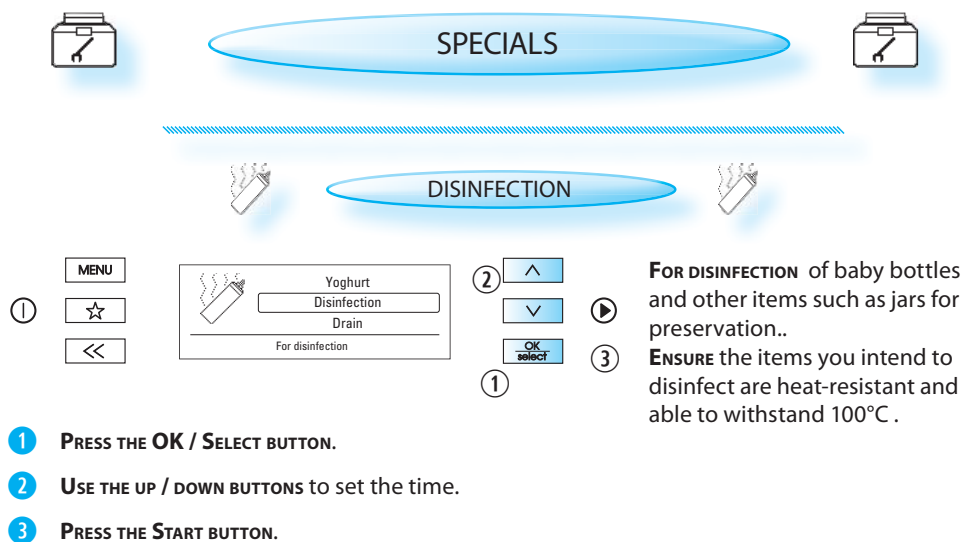




1 PRESS THE **OK / SELECT** BUTTON.

IF TEMPERATURE in the boiler is too high, the oven will not start the draining procedure until the temperature has chilled to under 60°C. Once it has chilled enough it will start automatically.





PLACE THE BAKING & DRIP TRAY OR WIRE SHELF ON LEVEL 1. Place the items on it, well spaced from each other to allow steam to reach all parts.

ALL ITEMS shall be dismantled to their smallest individual parts to allow the steam to reach all sides.

DRY ALL PARTS THOROUGHLY before reassembling them.

NOTE:

A MINIMUM TIME OF 20 MINUTES is needed for proper results and equals default factory setting. Less time is not possible to set.

MAX. TIME is 1½ hour.



SPECIALS





YOGHURT



①

MENU

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Preservation
 Yoghurt
 Disinfection
For making of yoghurt

②

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v

OK select

③

FOR MAKING OF YOGHURT. If you use unpasteurized milk you will have to heat it up to 90°C and leave it to cool to below 49°C (don't allow it to go below 32°C. 43°C is optimal). Otherwise the yoghurt won't set.

① **PRESS THE OK / SELECT BUTTON.**

② **USE THE UP / DOWN BUTTONS** to set the time.

③ **PRESS THE START BUTTON.**

40°C		03:00
TEMPERATURE	Yoghurt	COOK TIME
		10:20
		END TIME

ADD ABOUT 100 g room tempered existing yoghurt with live culture, to 1 liter of full cream milk. (Milk and yoghurt should have the same percentage fat content).

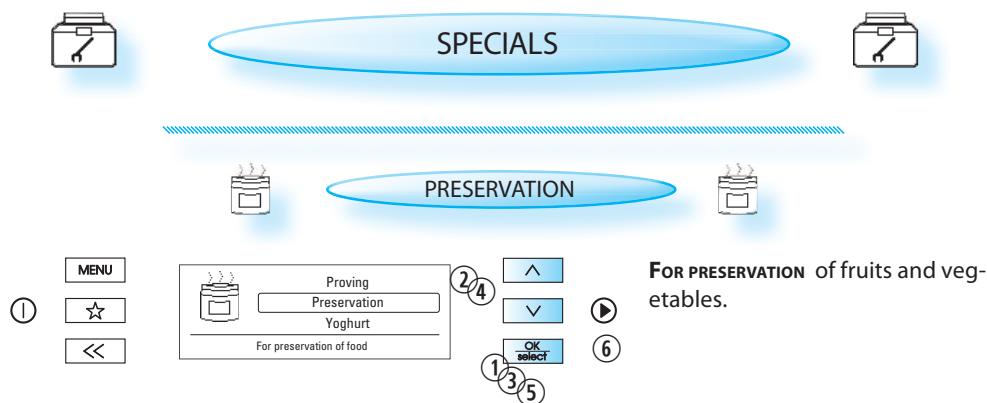
PUT THE MIX in (6-7) portion sized glass dishes. Cover each one tightly with a lid or heat resistant cling film. Special yoghurt jars may also be used.

PLACE THE DISHES on the wire shelf in the oven.

SET THE TIME to 5 hours. (Temperature is factory set at 40°C).

ALLOW THE YOGHURT TO COOL and then place in refrigerator for several hours before serving. It will keep for 1-2 weeks. You can use some of it (about 100 g) as starter if you are going to make another batch within 5-7 days.

NOTE: It is very important that all utensils and jars are very clean when making yoghurt not to introduce unwanted bacteria cultures by mistake. We recommend you use the "DISINFECTION" function to sterilize the containers etc. before use.



- 1 PRESS THE **OK / SELECT** BUTTON.
- 2 USE THE **UP / DOWN** BUTTONS to select which setting to edit.
- 3 PRESS THE **OK / SELECT** BUTTON to confirm.
- 4 USE THE **UP / DOWN** BUTTONS to change the setting.
- 5 PRESS THE **OK / SELECT** BUTTON to confirm. (Repeat step 2 & 5 if needed).
- 6 PRESS THE **START** BUTTON.



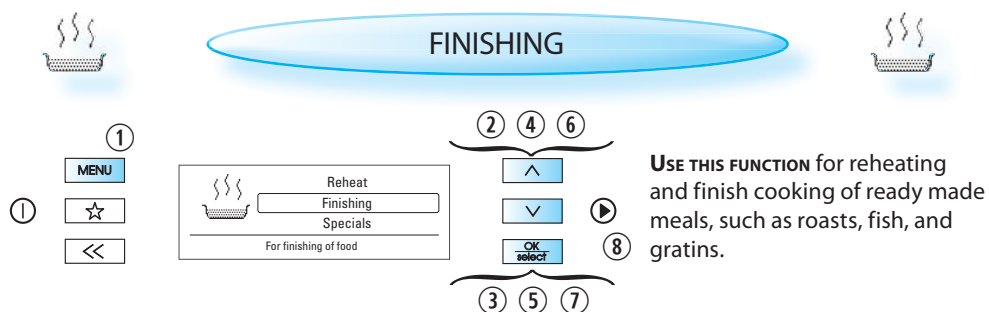
PLACE THE WIRE SHELF ON LEVEL 2 and The Drip tray beneath it. Put the prepared jars on the Wire shelf. If the jars are too high, place them directly on the bottom of the Drip tray on level 1.

USE ONLY FRUIT and vegetables of good quality.

Jars can be cleaned with the disinfection function.

Open the door after the preserving time has ended but let the jars remain in the oven until they have reached room temperature

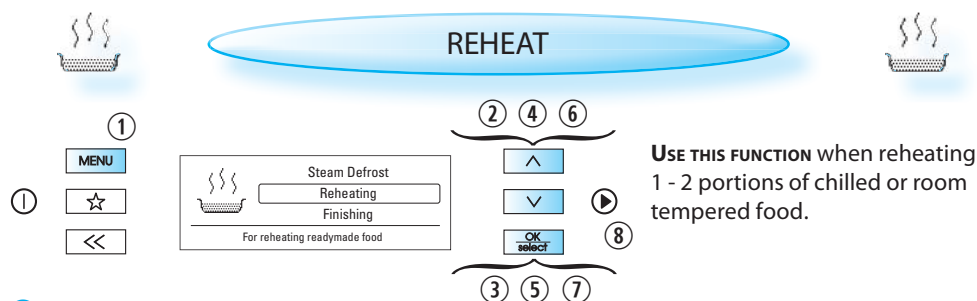
PRESERVATION			
FOOD	AMOUNT	TIME	HINTS
VEGETABLES	1 LITER JAR	40-120 MIN.	PRE-COOK VEGETABLES and fill the jars as described for the fruit. Pour over brine.
	½ LITER JAR	25 - 105 MIN.	
FRUIT	1 LITER JAR	30-50 MIN.	RIPE FRUIT does not need to be pre-cooked. Hard fruit needs some pre-cooking. FILL THE JARS but leave about 2 cm unfilled from top. Pour syrup over the fruit
	½ LITER JAR	15-35 MIN.	



- ① **PRESS THE MENU BUTTON.**
- ② **USE THE UP / DOWN BUTTONS** to select Finishing.
- ③ **PRESS THE OK / SELECT BUTTON** to confirm.
- ④ **USE THE UP / DOWN BUTTONS** to select which setting to edit.
- ⑤ **PRESS THE OK / SELECT BUTTON** to confirm.
- ⑥ **USE THE UP / DOWN BUTTONS** to change the setting.
- ⑦ **PRESS THE OK / SELECT BUTTON** to confirm. (Repeat step 4 & 7 if needed).
- ⑧ **PRESS THE START BUTTON.**

85°C		00:05
TEMPERATURE	Finishing	COOK TIME
		13:30
		END TIME

PLACE THE FOOD TO BE FINISHED on the steam tray on level 3 and the Drip tray beneath it. Set the temperature in line with the desired end temperature of the food.



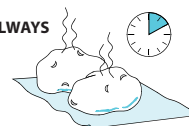
- 1 **PRESS THE MENU BUTTON.**
- 2 **USE THE UP / DOWN BUTTONS** to select Reheating.
- 3 **PRESS THE OK / SELECT BUTTON** to confirm.
- 4 **USE THE UP / DOWN BUTTONS** to select which setting to edit.
- 5 **PRESS THE OK / SELECT BUTTON** to confirm.
- 6 **USE THE UP / DOWN BUTTONS** to change the setting.
- 7 **PRESS THE OK / SELECT BUTTON** to confirm. (Repeat step 4 & 7 if needed).
- 8 **PRESS THE START BUTTON.**

100°C		00:05
TEMPERATURE	Reheat	COOK TIME
		14:07
		END TIME

WHEN YOU ARE SAVING a meal in the refrigerator or "plating" a meal for reheating, arrange the thicker, denser food to the outside of the tray and the thinner or less dense food in the middle.

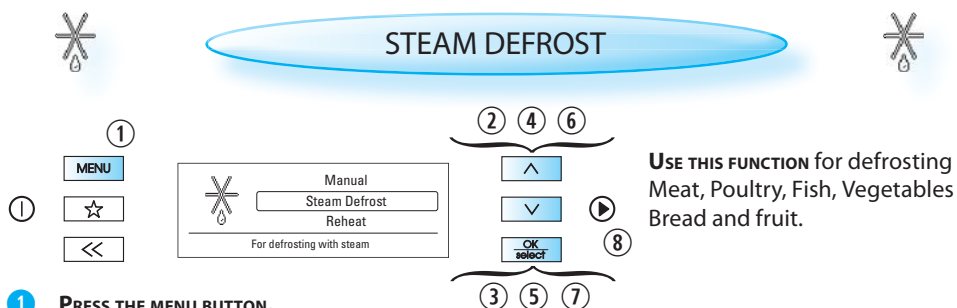


SOME MINUTES STANDING TIME ALWAYS IMPROVES the result.



ALWAYS COVER FOOD when using this function.

CHILLED FOOD	SERVINGS	REHEAT TIME	TEMPERATURE	HINTS
DINNER PLATE	1 - 2	18 - 25 MIN.	100°C	PLACE THE FOOD COVERED with lid or heat resistant plastic wrap, into the steam tray on level 3. PLACE THE BAKING & DRIP TRAY beneath to collect the water.
SOUP		20 - 25 MIN.		
VEGETABLES		20 - 25 MIN.		
RICE & PASTA		15 - 20 MIN.		
POTATOES IN PIECES		20 - 25 MIN.		
MEAT IN SLICES		15 - 20 MIN.		
MEAT IN SAUCE		25 - 30 MIN.		
FISH FILLETS		10 - 15 MIN.		



USE THIS FUNCTION for defrosting Meat, Poultry, Fish, Vegetables Bread and fruit.

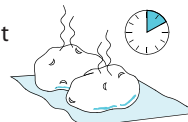
- 1 **PRESS THE MENU BUTTON.**
- 2 **USE THE UP / DOWN BUTTONS** to select Steam Defrost.
- 3 **PRESS THE OK / SELECT BUTTON** to confirm.
- 4 **USE THE UP / DOWN BUTTONS** to select which setting to edit.
- 5 **PRESS THE OK / SELECT BUTTON** to confirm.
- 6 **USE THE UP / DOWN BUTTONS** to change the setting.
- 7 **PRESS THE OK / SELECT BUTTON** to confirm. (Repeat step 4 & 7 if needed).
- 8 **PRESS THE START BUTTON.**

60°C		00:05
TEMPERATURE		COOK TIME
	Steam Defrost	
		14:31
		END TIME



WHEN DEFROSTING it is better to under-thaw the food slightly and allow the process to finish during standing time.

STANDING TIME AFTER DEFROSTING ALWAYS IMPROVES the result since the temperature will then be evenly distributed throughout the food.



PLACE BREAD with wrapping on to avoid it becoming soggy.

PLACE THE FOODS SUCH AS MEAT & FISH without package / wrappings, into the steam tray on level 3. Place the Drip tray beneath on level 1 to collect the thawing water.



PLEASE TURN THE FOOD HALFWAY THRU DEFROSTING, REARRANGE AND SEPARATE ALREADY THAWED PIECES.



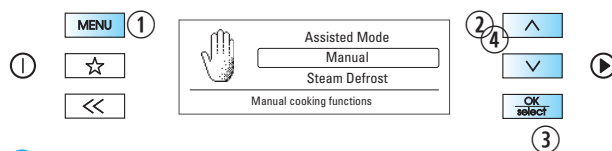
STEAM DEFROST



FOOD		WEIGHT	DEFROST TIME	STANDING TIME	TEMPERATURE
MEAT	MINCED	500 G	25 - 30 MIN.	30 - 35 MIN.	60°C
	SLICED			20 - 25 MIN.	
	BRATWURST	450 G	10 - 15 MIN.	10 - 15 MIN.	
POULTRY	WHOLE	1000 G	60 - 70 MIN.	40 - 50 MIN.	
	FILLETS	500 G	25 - 30 MIN.	20 - 25 MIN.	
	LEGS		30 - 35 MIN.	25 - 30 MIN.	
FISH	WHOLE	600 G	30 - 40 MIN.	25 - 30 MIN.	
	FILLETS	300 G	10 - 15 MIN.	10 - 15 MIN.	
	BLOCK	400 G	20 - 25 MIN.	20 - 25 MIN.	
VEGETABLES	BLOCK	300 G	25 - 30 MIN.	20 - 25 MIN.	
	PIECES	400 G	10 - 15 MIN.	5 - 10 MIN.	
BREAD	LOAF	500 G	15 - 20 MIN.	25 - 30 MIN.	
	SLICES	250 G	8 - 12 MIN.	5 - 10 MIN.	
	ROLLS & BUNS		10 - 12 MIN.	5 - 10 MIN.	
	CAKE	400 G	8 - 10 MIN.	15 - 20 MIN.	
FRUIT	MIXED	400 G	10 - 15 MIN.	5 - 10 MIN.	
	BERRIES	250 G	5 - 8 MIN.	3 - 5 MIN.	



MANUAL



To use a MANUAL FUNCTION follow these instructions.

- 1 **PRESS THE MENU BUTTON.**
- 2 **USE THE UP / DOWN BUTTONS** until "Manual" is shown.
- 3 **PRESS THE OK / SELECT BUTTON**
- 4 **USE THE UP / DOWN BUTTONS** to choose one of the Manual functions. Follow instructions in the separate function chapter.

MANUAL FUNCTIONS	
FUNCTION	SUGGESTED USE:
STEAM	For cooking with steam
FORCED AIR + STEAM	To cook poultry, roasts, meat and baked fish
FORCED AIR	To cook pastry, cakes and pies

MANUAL

STEAM

①

MENU

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Forced Air + Steam
Steam
 Forced Air
For cooking with steam

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OK select

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USE THIS FUNCTION FOR such food as vegetables, fish, juicing fruit and blanching.

ENSURE the oven has cooled below 100°C before using this function. Open the door and let cool off.

- ① **PRESS THE OK / SELECT BUTTON.**
- ② **USE THE UP / DOWN BUTTONS** to select which setting to edit.
- ③ **PRESS THE OK / SELECT BUTTON** to confirm.
- ④ **USE THE UP / DOWN BUTTONS** to change the setting.
- ⑤ **PRESS THE OK / SELECT BUTTON** to confirm.
(Repeat step 2 & 5 if needed).
- ⑥ **PRESS THE START BUTTON.**

100°C TEMPERATURE		00:20 COOK TIME
	Steam	15:34 END TIME

Food		TEMP °C	TIME	ACCESSORIES	HINTS
RED BEATS	SMALL	100°C	50 - 60 MIN.	STEAM TRAY on level 3 Drip tray on level 1	
RED CABBAGE	SLICED		30 - 35 MIN.		
WHITE CABBAGE			25 - 30 MIN.		
WHITE BEANS	SOAKED		75 - 90 MIN.	D RIP TRAY on level 3	ADD DOUBLE amount of water
FISH TERRINE		75 - 80°C	60 - 90 MIN.	WIRE SHELF on level 3	COVER WITH LID or heat resistant plastic wrap
BAKED EGGS		90°C	20 - 25 MIN.	D RIP TRAY on level 3	
GNOCHI		90 - 100°C	10 - 15 MIN.	STEAM TRAY on level 3 Drip tray on level 1	
ALWAYS PLACE the food without packaging / wrapping in oven unless else is stated.			COOKING TIMES are based on room tempered oven.		

MANUAL

FORCED AIR + STEAM

①

MENU

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Forced Air
 Forced Air + Steam
 Steam

For cooking poultry, roasts, meats and baked fish

② ④

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v

OK select

① ③ ⑤

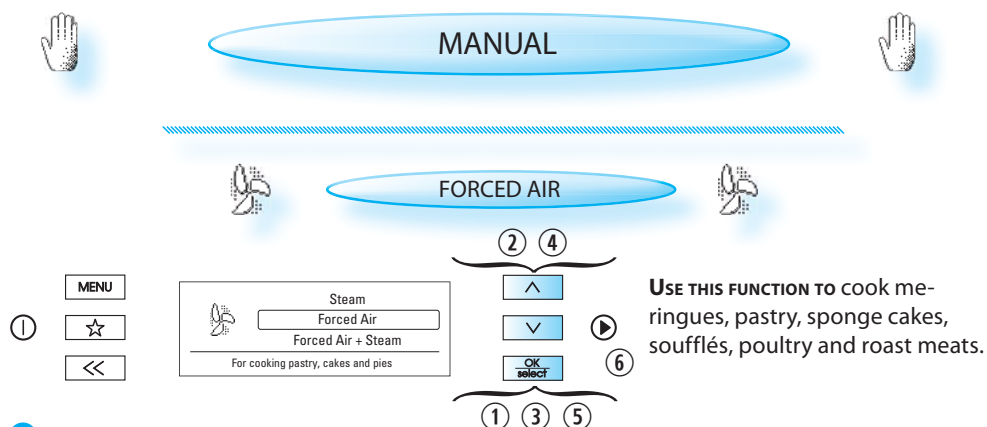
⑥

USE THIS FUNCTION TO cook roast meats, poultry, and jacket potatoes, frozen convenience foods, sponge cakes, pastry, fish and puddings.

- ① **PRESS THE OK / SELECT BUTTON.**
- ② **USE THE UP / DOWN BUTTONS** to select which setting to edit.
- ③ **PRESS THE OK / SELECT BUTTON** to confirm.
- ④ **USE THE UP / DOWN BUTTONS** to change the setting.
- ⑤ **PRESS THE OK / SELECT BUTTON** to confirm. (Repeat step 2 & 5 if needed).
- ⑥ **PRESS THE START BUTTON.**

180°C TEMPERATURE		00:20 COOK TIME
High STEAM LEVEL	Forced Air + Steam	16:03 END TIME

FOOD	STEAM LEVEL	TEMP °C	TIME	ACCESSORIES	HINTS
RIBS	Low	160 - 170°C	80 - 90 MIN.	WIRE SHELF on level 2 DRIP TRAY ON LEVEL 1	START with bone side up and turn after 30 minutes
TURKEY BREAST, BONELESS 1-1½KG	MEDIUM	200 - 210°C	50 - 60 MIN.		CENTER TEMPERATURE should reach 72°C
FISH GRATIN	Low	190 - 200°C	15 - 25 MIN.	WIRE SHELF on level 2	
VEGETABLE GRATIN	MEDIUM - HIGH	200 - 210°C	20 - 30 MIN.		
COURSE BREAD	Low - MEDIUM	180 - 190°C	35 - 40 MIN.	BAKING TRAY on level 2	
COOKING TIMES are based on preheated oven.					



ALWAYS USE THE WIRE SHELF to put food on to allow the air to circulate properly around the food.

USE THE DRIP TRAY when baking small items like cookies or rolls.

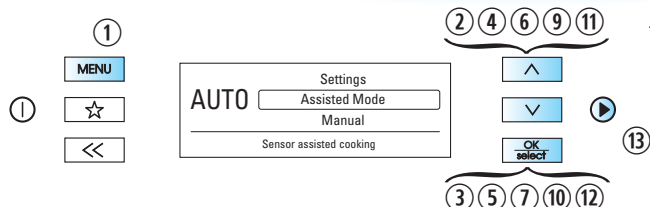


Food	Temp °C	Time	Accessories	Hints
SWISS ROLL	230°C	7 - 8 Min.	BAKING TRAY on level 2	
COOKIES	165 - 175°C	12 - 15 Min.		
PETIT CHOUX	190 - 200°C	25 - 30 Min.		ENSURE the oven is dry
BISCUIT CAKE	160°C	35 - 40 Min.	WIRE SHELF on level 2	
QUICHE	180 - 190°C			
PUFF PASTRY		15 - 20 Min.	BAKING TRAY on level 2	
FROZEN CHICKEN WINGS (TO BE REHEATED)	190 - 200°C	15 - 18 Min.		COVER the tray with baking paper
COOKING TIMES are based on preheated oven.				

AUTO

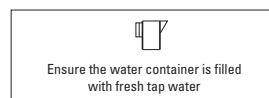
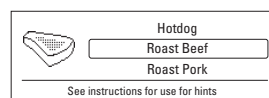
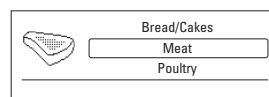
ASSISTED MODE

AUTO



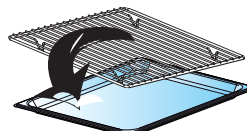
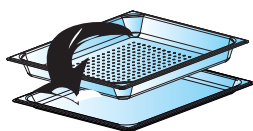
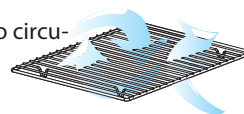
To use the **ASSISTED MODE** functions follow these instructions.

- 1 **PRESS THE MENU BUTTON.**
- 2 **USE THE UP / DOWN BUTTONS** until "Assisted Mode" is shown.
- 3 **PRESS THE OK / SELECT BUTTON**
- 4 **USE THE UP / DOWN BUTTONS** to choose one of the Assisted Mode functions.
- 5 **PRESS THE OK / SELECT BUTTON** to confirm.
- 6 **USE THE UP / DOWN BUTTONS** to select food.
- 7 **PRESS THE OK / SELECT BUTTON** to confirm.
- 8 **FOLLOW** the on screen instructions concerning water container and other accessories.
- 9 **USE THE UP / DOWN BUTTONS** to select which setting to edit.
- 10 **PRESS THE OK / SELECT BUTTON** to confirm.
- 11 **USE THE UP / DOWN BUTTONS** to change the setting.
- 12 **PRESS THE OK / SELECT BUTTON** to confirm. (Repeat step 9 & 12 if needed).
- 13 **PRESS THE START BUTTON.**



ALWAYS USE THE WIRE SHELF to put food on to allow the air to circulate properly around the food.

PLACE THE DRIP TRAY beneath the Wire shelf or Steam tray to collect any dripping water, fat and juices.



AUTO

ASSISTED MODE

AUTO



MEAT



USE THIS FUNCTION TO cook items listed in the table below.

Food			Cook Time	Accessories	Hints
 MEAT	ROAST	BEEF	40 - 60 MIN.	WIRE SHELF on level 2 Baking & Drip tray on level 1	SEASON the roast and insert meat thermometer if desired. Place roast on wire shelf
		PORK	60 - 80 MIN.		
		LAMB	1 - 1½ HOUR		
		VEAL	50 - 70 MIN.		
	(STEAMED)	HOT DOG	10 - 15 MIN.	STEAM TRAY on level 3 Baking & Drip tray on level 1	PLACE in one layer on the steam tray.
	MEAT LOAF		35 - 45 MIN.	WIRE SHELF on level 2	Mix your favorite meat loaf recipe and shape into a loaf. Place in oven proof dish on wire shelf

AUTO

ASSISTED MODE

AUTO



POULTRY



USE THIS FUNCTION TO cook items listed in the table below.

FOOD		COOK TIME	ACCESSORIES	HINTS	
 POULTRY	CHICKEN	FILLETS (STEAMED)	25 - 30 MIN.	STEAM TRAY on level 3 Baking & Drip tray on level 1	SEASON the fillets.
		PIECES (ROASTED)	25 - 30 MIN.	WIRE SHELF on level 3 Baking & Drip tray on level 1	SEASON and place with skin side up.
		WHOLE (ROAST)	50 - 60 MIN.	WIRE SHELF on level 2 Baking & Drip tray on level 1	SEASON and place with breast side up. Ensure the meat is well done by pricking with a tooth pick in the thickest parts. The meat juice should be non-colored.
		DUCK	1 - 1½ HOUR		SEASON and place with breast side up.

AUTO

ASSISTED MODE

AUTO



FISH



USE THIS FUNCTION TO cook items listed in the table below.

FOOD			COOK TIME	ACCESSORIES	HINTS
 FISH	WHOLE FISH	BAKED	25 - 40 MIN.	WIRE SHELF on level 2	CUT SOME SCORES in the skin and place fish in oven proof dish. Season and brush with butter or egg. Ev. sprinkle with bread crumbs.
		STEAMED	35 - 55 MIN.	STEAM TRAY on level 3 Baking & Drip tray on level 1	SEASON the fish and fill the cavity with herbs if desired.
	FILLETS (STEAM)		12 - 18 MIN.		SEASON the fillets
	CUTLETS	STEAM	15 - 20 MIN.		SEASON the cutlets
	GRATIN	(FROZEN)	35 - 45 MIN.	WIRE SHELF on level 2	ENSURE the food is placed in an ovenproof dish on top of the wire shelf.
SHELLFISH	MUSSELS	STEAMED	8 - 12 MIN.	STEAM TRAY on level 3 Baking & Drip tray on level 1	PLACE in an even layer on the Steam tray
	SHRIMPS				

AUTO

ASSISTED MODE

AUTO



POTATOES



USE THIS FUNCTION TO cook items listed in the table below.

FOOD			COOK TIME	ACCESSORIES	HINTS	
 POTATOES	BOILED	WHOLE	30 - 40 MIN.	STEAM TRAY on level 3 Baking & Drip tray on level 1	USE potatoes of similar size.	
		PIECES	20 - 30 MIN.		CUT in pieces of similar size.	
	BAKED	PIECES	45 - 55 MIN.	WIRE SHELF on level 2	PLACE in ovenproof dish or directly on Wire shelf	
	GRATIN		40 - 50 MIN.		SLICE raw potatoes and interlace with onion. Season with salt, pepper and garlic and pour over cream and milk. Sprinkle cheese on top.	
	(FROZEN)	FRENCH FRIES	15 - 25 MIN.		BAKING & DRIP TRAY on level 2	ADD FOOD when oven is preheated. Stir when oven prompts. Sprinkle with salt after cooking.
	WEDGES		30 - 40 MIN.			PEEL and cut in wedges. Season and drizzle with oil on top. Add food when oven is preheated. Stir when oven prompts

AUTO

ASSISTED MODE

AUTO



VEGETABLES



USE THIS FUNCTION TO cook items listed in the table below.

FOOD			COOK TIME	ACCESSORIES	HINTS
 VEGETABLES	FROZEN	VEGETABLES	12 - 20 MIN.	STEAM TRAY on level 3 Baking & Drip tray on level 1	PLACE IN STEAM TRAY. Arrange an even layer.
	CARROTS		20 - 30 MIN.		CUT IN PIECES OF SIMILAR SIZE
	ASPARAGUS		20 - 30 MIN.		
	ARTICHOKES		40 - 55 MIN.		
	STEAMED	GREEN BEANS	20 - 30 MIN.		
		BROCCOLI	15 - 25 MIN.		DIVIDE in pieces
		CAULI FLOWER	20 - 30 MIN.		
		BRUSSELS SPROUTS	20 - 35 MIN.		
	FROZEN	GRATIN	20 - 30 MIN.	WIRE SHELF on level 2	ENSURE THE FOOD IS PLACED IN AN OVEN PROOF DISH.



VEGETABLES



FOOD		COOK TIME	ACCESSORIES	HINTS	
 VEGETABLES	STEAMED	PEPPER	8 - 12 MIN.	STEAM TRAY on level 3 Drip tray on level 1	DIVIDE in pieces
		SQUASH	5 - 10 MIN.		CUT in slices
		CORN ON COB	20 - 30 MIN.		
	STUFFED	TOMATOES	30 - 35 MIN.	WIRE SHELF on lever 2	MAKE A STUFFING of cooked ham and minced meat, scallops, garlic and spices. Cut top of tomatoes and remove seeds and pulp. Salt inside tomatoes and turn upside-down to drain. Cut pulp in small pieces and add to the stuffing. Stuff tomatoes and put on the tomato top. Place in oven proof dish and drop over some oil.
		PEPPERS	35 - 40 MIN.		CUT PEPPERS in halves horizontally and remove cores and seeds. Mix minced beef, onion, egg, bread crumbs, water or milk and spices. Stuff peppers and place in oven proof dish. Sprinkle with bread crumbs and lump some butter on top.
		SQUASH	20 - 30 MIN.		CUT SQUASH lengthwise in halves and scoop out the seeds. Fry mushrooms and leek and mix with chopped tomatoes and some crème fraiche. (or mix with ajvar relish) Season. Stuff the squash and sprinkle cheese on top
		EGG PLANT	35 - 40 MIN.		CUT EGG PLANT lengthwise in halves and remove most of the pulp. Cut some of the pulp in small pieces and fry together with onion and mushrooms. Add minced meat, crushed tomatoes, spices and herbs and let simmer. Place the aubergines in an oven proof dish and stuff with the mixture. Sprinkle cheese on top.

AUTO

ASSISTED MODE

AUTO



RICE / GRAIN



USE THIS FUNCTION TO cook items listed in the table below.

FOOD		COOK TIME	ACCESSORIES	HINTS
 RICE	BROWN	20 - 60 Min.	BAKING & DRIP TRAY on level 3	Mix RICE AND WATER on the tray in proportion 300 ml rice and 500 ml water
	BASMATI	25 - 30 Min.		Mix 300 ml rice and 450 ml water
	WHITE - LONG GRAIN	35 - 40 Min.		Mix 300 ml rice and 450 ml water
GRAIN	BULGUR	10 - 40 Min.		Mix 300 ml grain and 600 ml water
	COUSCOUS	10 - 15 Min.		Mix 300 ml grain and 300 ml water

AUTO

ASSISTED MODE

AUTO



PASTA



USE THIS FUNCTION TO cook items listed in the table below.

	Food		Cook Time	Accessories	Hints
 PASTA	LASAGNA	HOME MADE	25 - 35 MIN.	WIRE SHELF on level 2	PREPARE your favorite recipe or follow the recipe on the lasagne package. Place in oven proof dish on wire shelf
		FROZEN	40 - 50 MIN.		ENSURE THE FOOD IS PLACED IN AN OVEN PROOF DISH.

AUTO

ASSISTED MODE

AUTO



EGGS



USE THIS FUNCTION TO cook eggs only.

FOOD		COOK TIME	ACCESSORIES	HINTS
	HARD	15 - 18 MIN.	STEAM TRAY on level 3 BAKING & DRIP TRAY on level 1	IF THE EGGS will be eaten cold, rinse them immediately in cold water
	MEDIUM	12 - 15 MIN.		
	SOFT	9 - 12 MIN.		

AUTO

ASSISTED MODE

AUTO



PIZZA / PIE



USE THIS FUNCTION TO cook items listed in the table below.

FOOD		COOK TIME	ACCESSORIES	HINTS
 PIZZA / PIE	PIZZA	HOME MADE	BAKING TRAY on level 2	PREPARE a dough based on 150 ml water, 15 g fresh yeast, 200 - 225 g flour and salt + oil. Let it prove. Roll it out on greased tray. Add topping like tomatoes, mozzarella cheese and ham. Insert food when oven prompts
		THIN (FROZEN)		INSERT FOOD when oven prompts
		PAN (FROZEN)		
		CHILLED		
	QUICHE	LORRAINE	WIRE SHELF on level 2	PREPARE THE PASTRY (250 g flour, 150 g butter + 2½ tbsp water) or use ready made pastry.(400 - 450 g) Line a pie dish with the pastry. Add a stuffing of 200 g ham and 175 g cheese and pour over a mix of 3 eggs and 300 ml cream. Insert food when oven prompts.
		(FROZEN)		INSERT FOOD when oven prompts. Ensure the dish is oven proof

NOTE:

PIZZA DOUGH is excellent to prove using the proving function.

AUTO

ASSISTED MODE

AUTO



DESSERTS



USE THIS FUNCTION TO cook items listed in the table below.

FOOD			COOK TIME	ACCESSORIES	HINTS
 DESSERTS	FRUIT PIE	HOME MADE	20 - 30 MIN.	WIRE SHELF on level 2	MAKE A PASTRY of 180 g flour, 125 g butter and 1 egg. (or use 300 - 350 g ready made pastry) Line a pie dish with the pastry and sprinkle the bottom with bread crumbs to absorb the juice from the apples.. Fill with 3 - 4 sliced apples mixed with sugar and cinnamon
		FROZEN	15 - 20 MIN.		ENSURE the food is placed in an oven proof dish
	BAKED APPLES		20 - 30 MIN.		REMOVE THE PIPES and fill with marzipan or cinnamon, sugar and butter. Place in oven proof dish.
	FRUIT COMPOTE		10 - 20 MIN.	STEAM TRAY on level 3 BAKING & DRIP TRAY on level 1	CUT FRUIT in pieces
	CRÈME BRÛLÉE		20 - 30 MIN.		FOR 4 PORTIONS mix 2 egg yolks and 2 whole eggs with 3 tablespoons sugar and vanilla. Heat up 100 ml cream + 200 ml milk and mix into the eggs. (or use your favorite recipe) Pour the mix into portion dishes and cover the dishes with plastic foil.
	SOUFFLÉ		35 - 50 MIN.		PREPARE A SOUFFLÉ MIX with lemon, chocolate or fruit and pour into an ovenproof dish with high edge. Insert the food when oven prompts

AUTO

ASSISTED MODE

AUTO



BREAD/CAKES



USE THIS FUNCTION TO cook items listed in the table below.

Food		Cook Time	Accessories	Hints	
 BREAD / CAKES	BREAD LOAF		30 - 40 MIN.	BAKING & DRIP TRAY on level 2	PREPARE dough according to your favorite recipe for a light bread. Place on Baking & Drip tray to prove. Insert in oven when prompted.
	ROLLS	ROLLS	10 - 15 MIN.		PREPARE dough according to your favorite recipe for a light bread. Form into rolls and place on baking tray to prove. Add when oven prompts. NOTE: A dough based on 150 ml liquid and 200 - 225 g flour is optimal for one tray
		FROZEN	10 - 13 MIN.		FOR READY BAKED ROLLS ADD food when oven prompts.
		PRE BAKED	8 - 10 MIN.		FOR VACUUM-PACKED ROLLS. Add when oven prompts.
		CANNED	10 - 14 MIN.		FOR 4 - 6 PIECES REMOVE from package. Add when oven prompts.
	SCONES		9 - 13 MIN.		SHAPE into one large scones or in smaller pieces on greased tray. Add when oven prompts.
	SPONGE CAKE		35 - 50 MIN.	WIRE SHELF on level 2	MIX A RECIPE with the total weight of 700 - 800 g. Add the cake when oven prompts.

AUTO

ASSISTED MODE

AUTO



BREAD/CAKES



Food		Cook Time	Accessories	Hints
 BREAD / CAKES	MUFFINS	15 - 20 MIN.	BAKING & DRIP TRAY on level 2	MAKE A BATTER for 10 - 12 pcs and fill in paper moulds. Add food when oven prompts.
	COOKIES	10 - 15 MIN.		PLACE ON BAKING PAPER (12 - 16 pcs). Add when the oven prompts.
	MERINGUES	50 - 60 MIN.		MAKE A BATCH of 2 egg whites, 80 g sugar and 100 g desiccated coconut. Season with vanilla and almond essence. Shape into 20-24 pieces on greased baking tray or baking paper. Add food when oven prompts. NOTE: Ensure the cavity is wiped off and dry. Ensure the boiler is empty (Run Drain function if you're not sure).

MAINTENANCE & CLEANING

GENERAL

CLEANING IS THE ONLY MAINTENANCE normally required.

FAILURE TO MAINTAIN THE OVEN in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

DO NOT USE METAL SCOURING PADS, ABRASIVE CLEANSERS, steel-wool pads, gritty washcloths, etc. which can damage the control panel, and the interior and exterior oven surfaces. Use a sponge with a mild detergent or a paper towel with spray glass cleaner. Apply spray glass cleaner to a paper towel. **Do NOT SPRAY** directly on the oven.



AT REGULAR INTERVALS, especially if spills have occurred, remove the shelves, the shelf support and wipe the interior of the oven clean. Don't forget the cavity ceiling (which is easily overlooked).



REMOVE, EMPTY AND DRY the water container after each use.

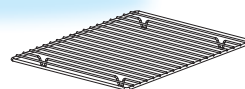
SALTS ARE ABRASIVE and if deposited in the cooking compartment, rust could develop in places. Acid sauces like ketchup, mustard or salted foods e.g. cured roasts, contain chloride and acids. These affect steel surfaces. It's a good idea to clean the cooled down oven cavity after each use.

USE A MILD DETERGENT, water and a soft cloth to clean the interior surfaces, front and rear of the door and the door opening.

Do NOT ALLOW GREASE or food particles to build up around the door and door seal. Failure to keep the seal clean may result in damage on the fronts or adjacent units, due to the door not closing properly during operation.

DISHWASHER SAFE

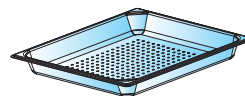
WIRE SHELF.



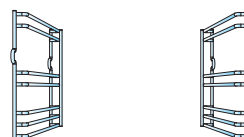
BAKING & DRIP TRAY



STEAM TRAY



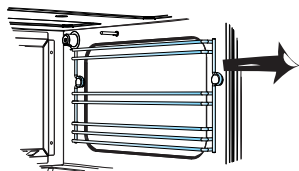
SHELF SUPPORTS



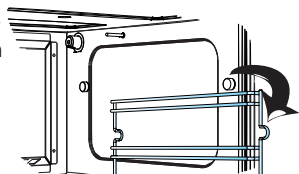
MAINTENANCE & CLEANING

REMOVING THE SHELF SUPPORTS

PULL / SLIDE THE SHELF SUPPORT forward to unhook them. Clean the Shelf supports and cavity walls.



REFIT THEM by sliding them back on the cavity wall hooks.



DISHWASHER UNSAFE

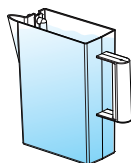
WATER PIPE

REMOVE THE WATER PIPE from the water container for easy cleaning. Please note that the pipe is not dishwasher safe.



WATER CONTAINER

THE WATER CONTAINER is not dishwasher safe. Use a sponge with a mild detergent.



SEALS & RINGS

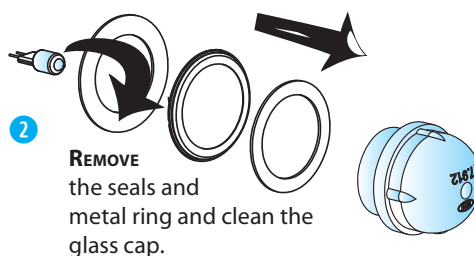
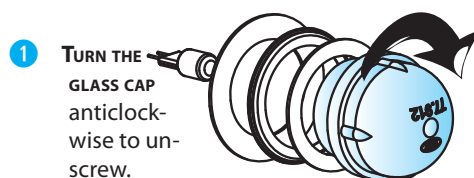
THESE ITEMS belonging to the light bulb assembly is not dishwasher safe.

REPLACING THE OVEN LIGHT BULB

DANGER OF ELECTRICAL SHOCK!!

BEFORE REPLACING THE BULB, ENSURE;

- ⚡ The appliance is switched off.
- ⚡ The appliance mains cord is disconnected
- ⚡ The fuses is removed from the fuse box or are switched off.
- ⚡ Place a cloth on the cavity bottom to protect the light bulb & glass cover.



- 1** **TURN THE GLASS CAP** anticlockwise to unscrew.
- 2** **REMOVE** the seals and metal ring and clean the glass cap.
- 3** **REPLACE** the old bulb with a 10 W, 12 V, G4, heat-resistant (oven) halogen bulb.
- 4** **REFIT THE RING** and seals to the glass cap.
- 5** **REFIT THE ASSEMBLY** by screwing it on clockwise.

TROUBLE SHOOTING GUIDE

IF THE OVEN DOES NOT WORK, do not make a service call until you have made the following checks:

- ❧ The Plug is properly inserted in the wall socket.
- ❧ The Door is properly closed.
- ❧ Check your Fuses and ensure that there is power available.
- ❧ Check that the oven has ample ventilation.
- ❧ Wait for 10 minutes, then try to operate the oven once more.
- ❧ Open and then close the door before you try again.

THIS IS TO AVOID unnecessary calls for which you will be charged.

When calling for Service, please give the serial number and type number of the oven (see Service label). Consult your warranty booklet for further advice.

IF THE MAINS CORD NEEDS REPLACING it should be replaced by the original mains cord, which is available via our service organization. The mains cord may only be replaced by a trained service technician.

SERVICE ONLY TO BE CARRIED OUT BY A TRAINED SERVICE TECHNICIAN.

It is hazardous for anyone other than a trained person to carry out any service or repair operation, which involves the removal of any cover.

DO NOT REMOVE ANY COVER.



DATA FOR TEST HEATING PERFORMANCE

IN ACCORDANCE WITH IEC 60350.

THE INTERNATIONAL ELECTROTECHNICAL COMMISSION has developed a standard for comparative testing of heating performance of different ovens. We recommend the following for this oven:

TEST	APPROX. TIME	TEMPERATURE	PREHEATED OVEN	ACCESSORIES
8.4.1	30 - 35 MIN	150 °C	No	BAKING & DRIP TRAY
8.4.2	18 - 20 MIN	170 °C	Yes	BAKING & DRIP TRAY
8.5.1	33 - 35 MIN	160 °C	No	WIRE SHELF
8.5.2	65 - 70 MIN	160 - 170 °C	Yes	WIRE SHELF

TECHNICAL SPECIFICATION

SUPPLY VOLTAGE	230 V/50 Hz
RATED POWER INPUT	1450 W
FUSE	10 A
FORCED AIR	1400 W
OUTER DIMENSIONS (HxWxD)	455 x 595 x 565
INNER DIMENSIONS (HxWxD)	236 x 372 x 360

Three horizontal blue lines for writing.



Twenty horizontal blue lines for writing.

Three horizontal blue lines for writing.



Twenty horizontal blue lines for writing.

Three horizontal blue lines for writing.



Twenty horizontal blue lines for writing.



4 6 1 9 - 6 9 4 - 7 3 2 1 1

